

Beer

| | |
|---------------------|----|
| Heineken | 10 |
| Heineken 0.0 | 8 |
| Kalik | 9 |
| Kalik Light | 9 |
| Saporro | 12 |
| Sands | 9 |
| Sands Light | 9 |

Mocktails

| | |
|---|----|
| Tea Time | 12 |
| Earl Grey Iced Tea, Grapefruit Sparkling Water, GrapeFruit Juice, Sugar Reduction | |
| Island Life | 12 |
| Coconut Water, Fresh Lemon Juice, Muddled Lychee, Muddled Orange, Sugar Reduction | |
| Pink Lemonade | 12 |
| Coconut Water, Strawberry Puree, Home - made Lemonade, Muddled Strawberries | |

Our Cocktails have been carefully crafted to pair harmoniously with our menu. Keeping in theme with our Mediterranean and Asian flavor profile, these cocktails will compliment all your favorite dishes.

Soft Beverages

| | |
|---|----|
| Soda | 5 |
| Coke, Coke Zero, Diet Coke, Ginger Ale, Ginger Beer, Sprite | |
| Fever Tree | 7 |
| Juice | 5 |
| Apple, Orange, Pineapple, Cranberry, Grapefruit, Clamato | |
| In house made beverages | 6 |
| Iced Tea, Lemonade, Fruit punch | |
| Fruit Lemonade | 9 |
| Strawberry, Raspberry, Mango, Passion Fruit | |
| Red Bull | 8 |
| Fiji | 12 |
| San Pellegrino | 14 |
| Coconut Water | 7 |

Signature Cocktails

In the Horizon

23

Casamigos Anejo, Fresh Lemon Juice, Apple Juice, Muddled Ginger, Wasabi Sugar Reduction

Island Thyme Spritz

21

Tanqueray, Limoncello, Scarpetta Prosecco, Rosemary, Thyme, Fever Tree Mediterranean Tonic Water, Sugar Reduction

Japanese Sour

19

Tozai "Typhoon" Futsu Sake, Giffard Lychee Liqueur, Egg Whites, Muddled Lychee, Lychee Syrup, Fresh Lime Juice

Orange Blossom

19

Plantation 3-Star, Italicus, Muddled Orange, Fresh Lemon Juice, Orange Juice, Sugar Reduction, Orange Bitters, Club Soda

Sun Drenched

19

Ketel One, Giffard Coconut Syrup, Chinola Passion Fruit Liqueur, Scarpetta Rose Prosecco

Walking Under The Stars

22

Johnnie Walker Black, Galliano, Giffard Orgeat Syrup, Fever Tree Grapefruit Sparkling Water

Sake

Sake goes with everything, creating magical pairings all across the OIA menu. Light, dry sake brings out the freshness in dishes, while more savory bottles love grilled vegetables and robata.

Nigori & Specialty

Nigori is a cloudy white sake that is fruity & rich, and sparkling sake has a plush, light bubble with subtle ricey sweetness. These pair well with spicy foods, desserts, or the beach. Keep them cold for the best experience.

| | BTL | 5oz | 9oz |
|--|-----|-----|-----|
| Hou Hou Shu "Blue Clouds" Sparkling Sake 300ml | 68 | | |
| Tozai "Snow Maiden" Junmai Nigoir 720ml | 80 | 17 | 30 |
| "Road to Osaka" Tokubetsu Honjozo Nigori 720ml | 108 | 22 | 40 |

Fruity & Floral

These all pair well with light & fresh starters, shellfish, or fish. Keep them cold for the best experience.

| | BTL | 5oz | 9oz |
|---|-----|-----|-----|
| Tozai "Plum Blossom of Peace" Plum Sake 720ml | 80 | 17 | 30 |
| Toko "Sun Rise" Junmai Ginjo 720ml | 156 | 32 | 58 |
| Sôtô Junmai Daiginjo 720ml | 240 | 49 | 89 |

Light & Dry

These sakes are clean, light, and dry. Perfect to pair with both fresh fish & richer more oily foods. Keep lightly chilled to cold and let them warm up on the table through your meal.

| | BTL | 5oz | 9oz |
|--|-----|-----|-----|
| Tozai "Living Jewel" Junmai 720ml | 80 | 17 | 30 |
| Tensei "Infinite Summer" Tokubetsu Honjozo 720ml | 144 | 30 | 54 |
| "Noble Arrow" Tokubetsu Junmai 720ml | 156 | 32 | 58 |
| Konteki "Pearls of Simplicity" Junmai Daiginjo 720ml | 180 | 37 | 67 |

Savory & Complex

These sakes pair well with meat dishes, mushrooms, tempura, and rich and fatty food. Try them at room temperature for an authentic experience.

| | BTL | 5oz | 9oz |
|--|-----|-----|-----|
| Tozai "Typhoon" Futsu 1.8L | 128 | 16 | 27 |
| Sôtô Junmai 720ml | 144 | 30 | 59 |
| Konteki "Tears of Dawn" Daiginjo 720ml | 180 | 37 | 67 |
| Dassai 45 Junmai Daiginjo 720ml | 280 | 54 | 99 |

Bubbles & Wine

Prosecco

Scarpetta Prosecco DOC Brut - Friuli 90 19

Sparkling Wine

Arnould Lambert Cremant de Loire Blanc - Saumur 90 19

White

Château du Mayne Graves Blanc 80 17
Semillon/Sauvignon Blanc '21 - Bordeaux

Sohm & Kracher "Lion" 100 22
Grüner Veltliner '21 - Weinvertel

G.D. Vajra Moscato d'Asti '21 - Piedmont 80 17

Josef Leitz QbA Riesling Feinherb '21 - Rheingau 80 17

Arnaud Lambert "les Parcelles" 80 17
Chenin Blanc Saumur Blanc '22 - Loire

Athletes du Vin Chardonnay '21 - Loire 80 17

Rosé

Chateau Calavone Agathe Rosé '22 - Provence 80 17

G.D. Vajra "Rosa Bella" '21 - Piedmont 80 17

Zoe '22 - Peloponnese 75 16

Red

Douloufakis "Dafnios" Liatiko '20 - Crete 80 17

Athletes du Vin Gamay '21 - Touraine 80 17

Block Nine "Caidan's Vineyards" 85 18
Pinot Noir '21 - California

Altos Las Hormigas "Clasico" 80 17
Malbec '20 - Mendoza

Adelina McLaren Vale Shiraz '22 - McLaren Vale 90 19

Grayson Cellars 75 16
Cabernet Sauvignon '21 - California

Classic Cocktails

Aperol Spritz 20

Aperol, Scarpetta Prosecco, Club Soda

Bramble 16

Tanqueray, Crème De Mûre, Fresh Lemon Juice,
Sugar Reduction, Blackberries

Cosmopolitan 16

Stoli, Triple Sec, Fresh Lime Juice, Cranberry Juice

Espresso Martini 19

Ketel One, Kahlua, Espresso, Vanilla Reduction

Margarita 16

Jose Cuervo Blanco, Triple Sec, Fresh Lime Juice,
Sugar Reduction

Mojito 16

Bacardi Blanco, Mint Leaves, Sugar Reduction,
Fresh Lime Juice, Club Soda

Whiskey Sour 18

Jack Daniels, Egg Whites, Fresh Lime Juice, Sugar Reduction

VODKA

| | |
|---------------------|----|
| Belvedere | 18 |
| Grey Goose | 16 |
| Grey Goose Ciron | 16 |
| Grey Goose Le Poire | 16 |
| Grey Goose Orange | 16 |
| Ketel One | 15 |
| Titos | 16 |

GIN

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|-------------------|----|
| Bombay Sapphire | 15 |
| Botanist | 18 |
| Hendricks | 18 |
| Tanqueray | 14 |
| Tanqueray No. Ten | 16 |

TEQUILA

| | |
|---------------------|----|
| Casamigos Blanco | 19 |
| Casamigos Reposado | 22 |
| Casamigos Anejo | 23 |
| Clase Azul Plata | 46 |
| Clase Azul Reposado | 52 |
| Clase Azul Gold | 78 |
| Don Julio Blanco | 20 |
| Don Julio Resposado | 24 |
| Don Julio Anejo | 25 |
| Don Julio 1942 | 56 |
| Herradura Blanco | 18 |
| Herradura Reposado | 20 |
| Herradura Anejo | 22 |

MEZCAL

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|----------------------------|----|
| Clase Azul Mezcal Guerrero | 78 |
| Illegal Joven Mezcal | 20 |
| Illegal Reposado Mezcal | 22 |

RUM

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| Bacardi 8 YR | 15 |
| Bacardi 10 YR | 17 |
| Captain Morgan | 14 |
| Diplomatico Reserva Exclusiva | 17 |
| Goslings | 15 |
| Pin Drop Rum 10 YR | 20 |
| Plantation Original Dark | 15 |
| Plantation 3-Star | 15 |
| Plantation Xamayca | 15 |
| Zacappa 23 YR | 23 |
| Zacappa XO | 42 |

AMERICAN WHISKEY

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|------------------|----|
| Basil Hayden | 18 |
| Buffalo Trace | 17 |
| Bulleit Bourbon | 16 |
| Markers Mark | 17 |
| Sazerac Rye | 19 |
| Woodford Reserve | 17 |

SCOTTISH WHISKY

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|-------------------------------|----|
| Balvenie 12 YR Doublewood | 28 |
| Balvenie 14 YR Caribbean Cask | 32 |
| Balvenie 16 YR French Oak | 46 |
| Balvenie 21 YR Portwood | 66 |
| Glenfiddich 12 YR | 20 |
| Glenfiddich 15 YR | 22 |
| Glenlivet 12 YR | 20 |
| Glenlivet 15 YR | 21 |
| Glenlivet 18 YR | 32 |
| Glenlivet 21 YR | 98 |
| Johnnie Walker Black | 18 |
| Johnnie Walker Blue | 58 |
| Laphroaig 10 YR | 20 |
| Laphroaig PX Cask | 28 |
| The Macallan 12 YR | 20 |
| The Macallan 15 YR | 42 |
| The Macallan 18 YR | 68 |

WORLD WHISKEY

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| Crown Royal | 16 |
| Jameson's | 16 |
| Suntory Chita | 26 |
| Suntory Hibiki Harmony | 42 |
| Suntory Yamazaki Dist. Reeserve | 46 |
| Matsui Totori Blended | 20 |
| Matsui 12 YR | 22 |
| Matsui 18 YR | 38 |

COGNAC

| | |
|-------------------------|-----|
| Camus VSOP | 26 |
| Hennessy VS | 18 |
| Hennessy XO | 48 |
| Remy Martin VSOP | 21 |
| Remy XO | 58 |
| Remy Martin Louis XXIII | |
| 0.5oz | 130 |
| 1oz | 265 |
| 2oz | 525 |

Creating a perfect wine and food pairing is magical. Our menu is loaded with endless opportunities to experiment and explore with wines from around the world. Each category is designed to intuitively lead you to a perfect pairing so you can try multiple wines with multiple courses to fully experience what makes OIA special.

Garden

Sparkling

All things vegetable will pair brilliantly with the slight herbaceousness of these dry, zippy sparklers.

Mylonas Pet Nat NV — Attika 120

Scarpetta Prosecco DOC Brut '21 — Friuli 90 19
Light, dry, vibrant, and the perfect way to begin every meal.

White

Vegetables range in style from crisp, savory, and fresh to creamy-textured and sweet. The best pairings are dry whites built on a solid acid core with citrus and herbal notes.

Altos Las Hormigas Blanco '21 — Mendoza 70

Alpha Estate Sauvignon Blanc '22 — Florina 100

**Château du Mayne Graves Blanc
Semillon/Sauvignon Blanc '21 — Bordeaux** 80 17

White Bordeaux with soaring aromatics, pink grapefruit, and rich texture.

Sohm & Kracher "Lion" Grüner Veltliner '21 — Weinvertel 100 22
Vegetarians need to embrace Gruner as it loves all things green.

Sylvain Cathiard Bourgogne Aligoté '20 — Burgundy 165

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Rosé

Soft, elegant, and herbal rosé is ideal with Chef’s brilliant vegetarian dishes, especially tempura.

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| Chateau Calavon “Agathe” ’22 — Provence | 80 | 17 |
| Light on its feet with crunchy rhubarb & lavender. | | |

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| Domaines Ott “Château Romassin” ’21 — Bandol | 190 |
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Red

Vibrant, crunchy, earthy and awesome. Some of the most amazing food pairings you will ever experience are red wines with vegetables; you can’t go wrong with any of these.

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| Douloufakis “Dafnios” Liatiko ’20 — Crete | 80 | 17 |
| Lipsmacking Liatiko with lovely dark red fruits and savory spice. | | |

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| Kelley Fox “Mirabai” Pinot Noir ’21 — Willamette Valley | 180 |
|---|-----|

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| Fontaine-Gagnard Bourgogne Rouge Pinot Noir ’20 — Burgundy | 155 |
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| Valentin Morel “Les Trouillots” Trousseau ’20 — Jura | 190 |
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|---|-----|
| Gentle Folk “Village” Grenache ’22 — Adelaide Hills | 100 |
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| Karydas Xinomavro ’19 — Naoussa | 130 |
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| Cavallotto Nebbiolo Langhe ’19 — Piedmont | 165 |
|---|-----|

Raw

Sparkling

Great raw fish is luxurious, creamy, and delicate, so Champagne is a match made in heaven.

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| Pierre Gerbais “Grains de Celles” Extra Brut NV - Champagne | 180 |
| Veuve Clicquot “Yellow Label” Brut NV - Champagne | 190 |
| Louis Roederer “Collection 243” NV- Champagne | 240 |
| Moët & Chandon “Dom Pérignon” Brut ’13 - Champagne | 580 |
| Perrier-Jouët “Belle Époque” Brut ’12 - Champagne | 680 |

White

Clean, bright, and pure is what you want for sushi. Wines focused on freshness that cut through the richness without overpowering the delicate flavors, keeping you coming back for more.

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|--|------------|-----------|
| G.D. Vajra Moscato d’Asti ’21 — Piedmont Sweet, fruity, frothy and smashable. | 80 | 17 |
| Josef Leitz QbA Riesling Feinherb ’21 — Rheingau Mouthwatering citrus with a kiss of residual sugar. | 80 | 17 |
| Weingut Dreissigacker Organic Troocken Riesling ’21 — Rheinhessen | 90 | |
| Adelina “Ruchioch” Riesling ’22 — Polish Hill River | 80 | |
| Mylonas Winery Savatiano ’22 - Attika | 80 | |
| Domaine Vacheron Sauvignon Blanc Sancerre ’22 — Sancerre | 170 | |
| Gaja “Alteni di Brassica” Sauvignon Blanc ’18 — Piedmont | 470 | |
| Domaine De Oliveira Lecestre Chablis Chardonnay ’21 — Burgundy | 125 | |

Rosé

Cannot decide white or red? Bold rose has the chops to pair with anything on the menu

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|---|------------|
| Alpha Estate “Hedgehog Vineyard” ’21 - Florina | 105 |
|---|------------|

Red

Now we are talking meat. Full-bodied, deep, dark & delicious reds begging for a hunk of beef or roasted lamb.

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| Bodegas Akutain “crianza” ’18 - Rioja | 120 | |
| G.D. Vajra Barbera d’Alba - Piedmont | 95 | |
| Castello di Verduno Barolo ’18 - Piedmont | 200 | |
| Domaine Sigalas “MM” Mavrotragano/ Mandiliria ’20 - Santorini | 140 | |
| Adelina McLaren Vale Shiraz ’22 - McLaren Vale Meaty, creamy, peppery, full- throttle Aussie Shiraz | 90 | 19 |
| Day Sonoma County Zinfandel ’18 -Sonoma | 125 | |
| Grayson Cellars Cabernet Sauvignon ’21 - California Deep, dark, brooding black & blue fruits with all of the Cab power you need for Beef | 75 | 16 |
| Domaine Skouras “Megas Oenos” Cab/Agiorgitiko ’19 - Peloponnese | 170 | |
| Clos Ddu Jaugueyron Haut-Medoc ’17 - Margaux | 170 | |
| Opus One Cabernet Sauvignon ’18 - Napa | 975 | |
| Caymus “Special Select ” Cabernet Sauvignon ’18 - Napa | 680 | |

Land

Sparkling

Rose Champagne has the depth and power to balance many meat dishes, creating a rare pairing.

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| Roland Piillot “les Protelles” Rose Extra Brut NV - Champagne | 265 | |
| Veuve Clicquot Rose Brut NV - Champagne | 250 | |
| Louis Roederer Rose Brut ‘16 - Champagne | 300 | |
| Moet & Chandon “Dom Perignon” Rose Brut ‘08 - Champagne | 775 | |

White

Not many whites love red meat, but plenty are perfect with pork & Chicken. Full- Bodied, dense, and penetrating wines that offer plenty of power.

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| Scarpetta Pinot Grigio ‘21 - Friuli | 80 | |
| Cavallotto “ Pinner” Pinot Nero ‘20 - Piedmont | 135 | |
| Grayson Cellars Chardonnay ‘22 - californa Lush, tropical fruits, and new oak so toasty and rich | 75 | 16 |
| Fontanine-Gagnard Chassagne-Montrachet Chardonnay ‘20 - Burgundy | 300 | |
| Walter Scott “Cuvee Anne” Chardonnay ‘21 - willamette Valley | 170 | |
| Joseph Phelps “Freestone Vineyard” Chardonnay ‘19 - Sonoma | 175 | |

Rosé

Dial up the wild red fruits and drinkability with these two smashable rosé that love raw fish and acid-driven crudo.

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|---|-----------|-----------|
| G.D. Vajra “Rosa Bella” ‘21 — Piedmont Dry rosato bursting with red fruit and lush texture. | 80 | 17 |
| Gentle Folk “Rainbow Juice” ‘22 — Adelaide Hills | 80 | |

Red

Believe it or not, red wine loves sushi; you just need to pick the right one. Think silky, sexy, soft, and smooth, so Gamay and Pinot Noir are superb.

| | | |
|---|------------|-----------|
| Athletes du Vin Gamay ‘21 — Touraine Supersonic carbonic Gamay with amazing drinkability. | 80 | 17 |
| Louis Claude Desvignes “Javernières” Morgon ‘20 — Beaujolais | 120 | |
| Pax Wines “Alpine Peaks” Gamay Noir ‘20 — El Dorado | 150 | |
| Block Nine “Caidan’s Vineyards” Pinot Noir ‘21 — California Fresh, silky, sexy Pinot that loves fatty fish. | 85 | 18 |
| Failla Sonoma Coast Pinot Noir ‘21 — Sonoma | 160 | |
| Jean-Marc Pavelot Savigny-les-Beaune Pinot Noir ‘20 — Burgundy | 240 | |
| Thomas Bouley Pommard Pinot Noir ‘19 — Burgundy | 300 | |

Sea

Sparkling

Hip and cool bubbles that pair swimmingly with anything from the sea.

| | | |
|--|------------|-----------|
| Arnaud Lambert Crémant de Loire Blanc '21 — Saumur Chardonnay adds weight to and softens up the jagged acidity that makes Chenin Blanc so brilliant. Dry & elegant | 90 | 19 |
| AT Roca “Clàssic Penedès” Reserva Mètode Tradicional Cava '18 — Penedès | 90 | |
| Alfredo Maestro “Don Perdigon” Pet Nat Rosé '21 — Castilla y León | 125 | |

White

The sea is a big place with many different creatures, flavors, and textures. Wines with some weight and richness offer amazing versatility pairing with everything from whole roasted fish to rich crab & lobster.

| | | |
|--|------------|-----------|
| Arnaud Lambert “les Parcelles” Chenin Blanc Saumur Blanc '22 — Loire Chenin Blanc brings unparalleled energy to the table. | 80 | 17 |
| Santo Assyrtiko Santorini '21 — Santorini | 130 | |
| Douloufakis “Aspros Lagos” Vidiano '22 — Crete | 140 | |
| 4 Monos “GR-10” Blanco '21 — Madrid | 115 | |
| Athletes du Vin Chardonnay '21 — Loire Delicious, unoaked French Chardonnay ripping with pear, lemon, and fresh apples. | 80 | 17 |
| Jean-Marc & Hugues Pavelot Savigny-les-Beaune Chardonnay '20 — Burgundy | 160 | |
| Failla Sonoma Coast Chardonnay '20 — Sonoma | 155 | |

Rosé

Exotic aromas and lush texture need meaty fish and octopus.

| | | |
|--|------------|-----------|
| Zoe '22 — Peloponnese Vibrant rose from Greece with an intense core of red fruits and soaring aromatics. | 75 | 16 |
| Domaine Skouras “Peplo” '20 — Peloponnese | 100 | |

Red

Dialing up the intensity, but still want moderate tannin wines? These reds pair beautifully with all things robata and dishes full of savory herbs.

| | | |
|--|------------|-----------|
| Altos Las Hormigas “Clasico” Malbec '20 — Mendoza High-altitude, organically farmed vineyards that bring out the softer, more supple side of Malbec. | 80 | 17 |
| Viñateros Santos “Villa la Piedra” '19 — Zamorra | 90 | |
| Girolamo Russo “Caldera Sottana” '19 — Sicily | 300 | |
| Alfredo Maestro “Viña Almate” '21 — Ribera del Duero | 100 | |